

# Pet Nat Rosé Wine of France

**Grape Varieties:** Cabernet Franc (80%); Grolleau Gris (20%)

**Terroir:** Young Grolleau Gris and Cabernet Franc vines located in Saumur, grown on clay-limestone and sandy soils

**Vineyard:** Alternate row cultivation: one row worked, the other left grass-covered year-round. Year-round work on the vine row (cavaillon). Yield: 35 hL/ha

**Winemaking:** Hand-harvested grapes with parcel-by-parcel sorting. Long, direct pressing after harvest. Cold settling followed by co-fermentation of both grape varieties in stainless steel tanks at low temperature (16-18°C). End of fermentation in bottle, followed by disgorgement

**Cellaring Potential:** 3 to 5 years



## Food & Wine Pairing

*Crisp and lively, it sets the mood from the very first aperitif and pairs beautifully with rustic, terroir-driven dishes. Its ripe fruit notes bring the meal to a perfect close... or become the perfect excuse for one last glass!*